



Harpoon Beer Dinner

Sunday November 20th 2011

3:30 PM

Reception

Harpoon IPA

*Artisan Salumi, Crostini, Green Sicilian Olives,
Roasted Red Peppers, House made Focaccia*

Dinner

Course One:

Harpoon UFO Pale Ale

*Housemade Scallop Bratwurst,
English Dijon Butter Sauce*

Course Two:

Harpoon Belgium Pale Ale

*Duck Sausage and Sundried Tomato Calzone,
Tomato Butter*

Course Three:

Harpoon Leviathan Imperial IPA

*Tuscan Lamb Chili, Cranberry Beans,
San Marzano Tomatoes, Sweet Onion Jam*

Course Four:

Harpoon 100 Barrel Series: Docesna Czech Hop Harvest Ale

*Braised Short Rib, Cipollini Onions,
Polenta, Docesna Short Rib Jus*

Course Five:

Harpoon Munich Dark

*Fried Sweet Cream Raviolis,
Dark Chocolate Sauce*

\$48.00 per person plus tax and gratuity